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## REFUSES \$2,000,000, GIVES DISCOVERY AWAY

Prof. Steenbock, Who Thinks He Has Cure for Rickets, Declines to Profit by It.

By the Associated Press.

MADISON, Wis., Feb. 16.—Prof. Henry Steenbock is, like most of his profession, a relatively poor man, but he values the spirit of science and the ultimate benefit which it can bestow upon humanity above riches for himself. It was learned today that he had refused an offer of \$2,000,000 from a rolled oats company for his invention of adding to the calcium-producing qualities of food.

Three years ago his discovery was announced and heralded as a new vitamin—vitamin D—but Steenbock does not claim this himself. It is, however, he believes, a cure for rickets and other diseases, including some forms of tuberculosis.

Steenbock has applied for patents, chiefly to safeguard his discovery from selfish exploitation. His disinterestedness is proved by the fact that he has transferred his rights to the University of Wisconsin, where he is head of the department of agricultural chemistry.

"I had my moment of temptation," he admitted. "With that \$2,000,000 I could build my own laboratory and could have been free from all financial worry. Men's ambitions are either to make money or to do something for humanity. Mine is not concerned with money. I want to be the best food chemist in the world and I have only begun. If I took that money my life purpose would be perverted."

The principle on which he worked is the transference by the ultra-violet ray of calcium-producing qualities into ordinary foods. Steenbock has already found it can be done with anything except sugar and salt, and he has experimented successfully with a long series of foods—wheat, oats, corn, flour, cabbage, spinach, butter, milk, eggs, oleomargarines, hominy, lettuce, potatoes and rice.

## COLLEGE TO GET ROYALTY ON RAY-PROCESSED FOOD

Cereal Maker Adopts Treatment That Imparts Mysterious Vitamin D.

Milwaukee, June 17 (By A.P.)—Ultra violet ray process of treating foods to impart the elusive vitamin D is to be placed on a commercial basis as a result of which a foundation of the University of Wisconsin established at the request of Prof. Harry Steenbock, of the university, discoverer of the process, will reap a royalty of \$60,000 a year.

George D. Haight, Chicago attorney, alumnus of the university and member of the foundation established in accordance with Prof. Steenbock's wish, told the Milwaukee Journal today that the Quaker Oats Co. has undertaken to put the ultra violet ray process of treating foods into operation on its own products and has agreed to an annual royalty of \$60,000 a year as soon as this is accomplished. It was Prof. Steenbock's wish that any financial reward for the process over which he labored for many years should go to the university rather than himself.

Mr. Haight said that the company has undertaken to finance the patent application and all patent litigation which may develop, to design and build apparatus and machinery for commercial application of the Steenbock process and to pay \$60,000 a year royalty as soon as the process is operating commercially.

The foundation has issued a license to the concern to run long enough for the company to get back the money it must spend to establish the process commercially, Mr. Haight said. Exclusive rights are not given the Quaker Oats Co., except in their own field of cereal manufacture.

Dr. Steenbock's process is based on the ultra violet ray which has been in use by physicians for some years in direct application to the body. The discovery made by the University of Wisconsin scientist was that foods treated in the same way would produce the same beneficial results.

Washington Post

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FRIDAY, MARCH 2.

## NEW VITAMIN IS FOUND; VITAL TO LIFE PROCESS

Designated F, It Is Called Essential to the Normal Growth of Animals.

### IN LETTUCE AND LIVER

Berkeley, Calif., March 1 (A.P.)—Discovery of a new vitamin, the sixth known to science, was announced here today by Dr. Herbert M. Evans, head of the department of anatomy of the University of California.

Vitamin F is the designation given by Dr. Evans to the discovery, and he says it is an essential food element for the normal growth of animals, and particularly for the development of sexual faculties. Its special domain is the giving to nutrition of those qualities necessary to reproduction.

The discovery resulted from three years of research and experimentation on small animals, chiefly rats and guinea pigs. In this Dr. Evans was assisted by Dr. George O. Burr, noted chemist, now with the University of Minnesota, and Dr. Samuel Lepkovsky, of the chemical staff of the anatomy laboratory of the University of California.

Although the new vitamin has been found and classified, no claim is made that all is known about it. Studies are going forward to find out what foods contain it that are most suitable to animal, especially human, consumption.

The experiments on the rats and guinea pigs disclosed that lettuce and liver are especially potent in their effects, it was announced. A caution was made, however, against assuming that this vitamin can be manufactured and sold readily as certain glandular extracts and their substitutes have been.

Speaking of the results on animals, Dr. Evans said that those used in the tests attained scarcely more than half their normal growth without the vitamin content in their food and remained sexually immature. Natural food was necessary to awaken their growth and convert them into healthy adult animals.

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